

TEMPORARY MODERATE OR COMPLEX FOOD SERVICE APPLICATION

Apply on-line at www.kingcounty.gov/health/portal

COMPLETE ALL SECTIONS, BOTH PAGES. TYPE OR PRINT LEGIBLY. DUE AT LEAST 14 DAYS PRIOR TO EVENT. → Will food be cooked from raw animal products or will animal products be served raw?										
→ Will foods be cooked and cooled? □ Yes □ No *If question 1 or 2 above is answered YES, apply for the Complex Permit. → Select the permit you would like to purchase below (include late fees, if applicable): Moderate - Sampling potentially hazardous foods; reheating commercially made foods (USDA/WSDA); hot holding unpackaged Permit type □ Fee □ Office ode □ Complex Single Event □ Cooled □ Complex Multiple First of 5 permits 2 to 5 □ G244 □ Complex Multiple First of 5 permits 2 to 5 □ G244 □ Complex Multiple First of 5 permits 2 to 5 □ G244 □ Complex Multiple First of 5 permits 2 to 5 □ G244 □ Complex Multiple Additional* - Permit 2 to 5 □ G245 □ Complex Multiple Additional* - Permit 2 to 5 □ G245 □ Complex Multiple Additional* - Permit 2 to 5 □ Complex Multiple A	COMPLETE ALL SECTIONS, BOTH PAGES. TYPE OR PR	INT LEG	IBLY. DU	IE AT LEAST 14 DAYS PRIOR T	O EVENT.					
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Moderate Multiple* - First of 5 permits	☐ Moderate Single Event	\$290		Compley Single Event		\$350	code 6247			
Moderate Multiple Additional* - Permits 2 to 5					et of 5 nermits		6248			
☐ Moderate Unlimited* - First permit (must complete multiple permit package first) \$750 6245 ☐ Moderate Additional Unlimited* - Permit 2+ until \$50 6246 ☐ Late Fee, application made 3-5 days prior to the event \$50 ☐ Late Fee, application made 3-5 days prior to the event \$50 ☐ Late Fee, application made 1-2 days prior to event must \$100 ☐ Late Fee, application made 3-5 days prior to the event \$50 ☐ Late Fee, application made 1-2 days prior to event must be submitted in-person and requires approval \$100 ☐ Late Fee, application made 3-5 days prior to the event must be submitted in-person and requires approval \$50 ☐ You must have a Certified Booth Operator in each booth using a multiple or unlimited moderate or complex permit → Total: ☐ Late Fee, application made 3-5 days prior to the event must be submitted in-person and requires approval \$50 Fevent Name: Event Coordinator: ☐ Complex Unlimited Additional "Fermit (must complete multiple permit package first) \$50 Late Fee, application made 3-5 days prior to the event must be submitted in-person and requires approval \$50 ☐ Cate Fee, application made 3-5 days prior to the event must be submitted in-person and requires approval 1. Event Name: Event Coordinator: Event Coordinator: ☐ Cate Fee, application made 3-5 days prior to event must be submitted in-person and requires approval 2.							6249			
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Event Name:	using a multiple or unlimited moderate or complex permit	→	ı otaı: _							
Event Location:				5						
Event Location:										
2. Name of Booth:	Event Coordinator Email:			Phone: _						
Email: Phone: ZIP: ZIP: Event Start Date: Event End Date: Start Hour: End Hour: Start Hour: End Hour: Start Hour: End Hour: Start Hour: End Hour: End Hour: End Hour: Start Hour: End Hour:	Event Location:		(City:	ZIP:					
Home Address: Event End Date: Start Hour: End Hour: 3. Prep Kitchen. All advance food preparation, cooling, and storage must be done in an approved kitchen facility. Kitchen Name: Kitchen Contact Person: Phone: Address: City: ZIP: Completing this application does not constitute approval to operate. An inspector will contact you prior to issuing a perr ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL. TEMPORARY FOOD VENDORS WIT INSPECTIONS, FOUND TO HAVE ONE OR MORE IMMINENT HEALTH HAZARDS, WILL BE ASSESSED A \$160 REINSPECTION FE VIOLATIONS CAN BE CORRECTED THE BOOTH MAY REOPEN AND CONTINUE TO OPERATE FOR THE REST OF THE EVENT. For approved refunds, there is a \$25 refund processing fee. Please submit your application to:	2. Name of Booth:			Contact Person:						
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EASTGATE DOWNTOWN SEATTLE Invoice #:	FASTGATE DOWNT		Invoice #:							
14350 S.E. Eastgate Way, Bellevue, WA 98007 401 - 5 th Avenue, Suite 1100, Seattle, WA 98104 Payment Date: (206) 477-8050 (206) 263-9566 S:\EHSHARE\TECHDATA\Food\Food Forms\2016 Food Forms 3.1.16	14350 S.E. Eastgate Way, Bellevue, WA 98007 401 - 5 th (206) 477-8050 (206) 26		Payment Date:							

4. Food preparation and menu

If this is an application for a multiple or unlimited permit where the initial application has already been approved, only complete the menu section if you have additional menu items.

LIST ALL FOODS Include beverages and condiments (indicate if bought packaged)	Purchased raw or pre- cooked?	Produce washing location	Where prepared (sliced, mixed, etc.)	Cooking/reheating equipment used? Final cook/reheat temperature?	Method used if cooling (kitchen only)	Transported hot or cold? Type of equipment used to transport?	Cold holding equipment used at event? (41°F or below)	Hot holding equipment used at event? (135°F or above)
Example: Hamburger	Raw	☐ Kitchen	☐ Kitchen	Kitchen: Event: <i>grill, 155°F</i>		Ice chest	Ice Chest	Grill
		☐ Kitchen☐ Event	☐ Kitchen☐ Event	Kitchen: Event:				
		☐ Kitchen☐ Event	☐ Kitchen☐ Event	Kitchen: Event:				
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NOTE: Use a separate sheet of paper if all of your menu items do not fit onto this form.

Temperatures to know: cold hold 41°F or below; hot hold 135°F or above; reheat for hot holding 165°F or above; final cook: eggs, fish, meat 145°F; ground meat 155°F; poultry 165°F S:\EHSHARE\TECHDATA\Food\Food\Food Forms\2016 Food Forms 3.1.16